

## STARTERS

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| <b>Tandoori Chicken tikka</b>                                                                           | <b>£4.95</b> |
| Diced chicken marinated in spices and yoghurt then cooked in the tandoor.                               |              |
| <b>Chicken Seekh Kebab</b>                                                                              | <b>£4.50</b> |
| Minced chicken mixed with onions, herbs and masala, then cooked over charcoal.                          |              |
| <b>Chicken Pakora</b>                                                                                   | <b>£4.95</b> |
| Strips of chicken breast with onions, special herbs and spices, coated with gram flour then deep fried. |              |
| <b>Chicken Wings</b>                                                                                    | <b>£4.50</b> |
| Succulent chicken wings marinated in spices and yoghurt then cooked over charcoal.                      |              |
| <b>Chicken Bhuna on Puri</b>                                                                            | <b>£5.50</b> |
| Chicken breast pieces cooked in Bhuna-sauce, herbs & spices then served on a puri.                      |              |
| <b>Seekh Kebab</b>                                                                                      | <b>£4.95</b> |
| Tender minced lamb with onions, herbs and spices, then cooked over charcoal.                            |              |
| <b>Lamb Bhuna on Puri</b>                                                                               | <b>£5.95</b> |
| Diced lamb cooked in Bhuna sauce and spices then served on a puri.                                      |              |
| <b>Lamb Chops</b>                                                                                       | <b>£6.95</b> |
| Lamb chops, marinated in a special masala sauce, then cooked in a charcoal oven on skewers.             |              |
| <b>Meat Samosa</b>                                                                                      | <b>£4.50</b> |
| Mincemeat cooked with herbs and spices, filled into a triangular shaped pastry, then deep fried.        |              |
| <b>Mixed Kebab</b>                                                                                      | <b>£5.50</b> |
| Chicken seekh kebab, seekh kebab & shami kebab                                                          |              |
| <b>Shami Kebab</b>                                                                                      | <b>£4.95</b> |
| Minced lamb cooked with lentils and dipped in egg yolk then shallow fried                               |              |
| <b>Nawaabi Mix</b>                                                                                      | <b>£8.95</b> |
| Chicken tikka, lamb chops, onion bhaji, seekh kebab                                                     |              |
| <b>King Prawn on Puri</b>                                                                               | <b>£8.95</b> |
| King prawns cooked with herbs and spices then served on a puri.                                         |              |
| <b>King Prawn tikka</b>                                                                                 | <b>£8.95</b> |
| King prawn marinated in yoghurt with delicate herbs & spices, cooked over charcoal.                     |              |
| <b>Fish Masala</b>                                                                                      | <b>£5.95</b> |
| Chunks of Haddock marinated in masala sauce with herbs and spices, then cooked over charcoal.           |              |
| <b>Machli Pakora (fish)</b>                                                                             | <b>£5.50</b> |
| Strips of haddock marinated with herbs & spices coated with garam flour then deep fried                 |              |
| <b>Onion Bhaji V</b>                                                                                    | <b>£5.50</b> |
| Onion roundlets in a spicy batter then deep fried.                                                      |              |
| <b>Mushroom Bhuna on Puri V</b>                                                                         | <b>£4.95</b> |
| Mushrooms coated in Bhuna sauce, herbs & spices then served on a puri.                                  |              |
| <b>Mushroom Pakora V</b>                                                                                | <b>£4.50</b> |
| Button mushrooms with special herbs & spices are coated with gram flour & deep fried.                   |              |
| <b>Aloo Chana on Puri V</b>                                                                             | <b>£4.95</b> |
| Potatoes, chickpeas cooked in Bhuna sauce, herbs & spices then served on a puri.                        |              |
| <b>Vegetable Samosa V</b>                                                                               | <b>£4.50</b> |
| Mixed vegetables in a triangular shaped pastry, deep fried.                                             |              |
| <b>Veg Pakora V</b>                                                                                     | <b>£4.50</b> |
| Mixed vegetables with herbs, spices coated with gram flour then deep fried.                             |              |
| <b>Paneer Pakora V</b>                                                                                  | <b>£4.50</b> |
| Soft cheese with onions, herbs & spices coated with gram flour & deep fried.                            |              |

## MAIN SPECIALITIES

### CHICKEN

|                                                                                                                                                                                                                                              |              |
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| <b>Nirali Special*</b>                                                                                                                                                                                                                       | <b>£9.95</b> |
| <b>CHEF OF THE YEAR AWARD WINNING</b>                                                                                                                                                                                                        |              |
| Diced boneless breast of chicken marinated with yoghurt and special masala sauce with selected herbs, cooked with fresh tomatoes, ginger, onions and a blend of spices with fresh double cream, garnished with cashew nuts and fried onions. |              |
| <b>Chicken Haandi</b>                                                                                                                                                                                                                        | <b>£9.95</b> |
| A Punjabi speciality cooked in a Haandi pot on low heat allowing the natural flavours to remain sealed in the dish.                                                                                                                          |              |

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| <b>Punjabi taste</b>                                                                                                                                                                                       | <b>£8.95</b> |
| Highly recommended. A unique Rajasthani dish, which is a must at almost any function or celebration, made with green chillies, cloves, cumin seeds, black pepper & chicken. Garnished with fresh coriander |              |
| <b>Chicken Tikka Masala</b>                                                                                                                                                                                | <b>£9.95</b> |
| Chicken Tikka cooked in a clay oven, then with a special sauce with selected herbs and spices.                                                                                                             |              |
| <b>Karahi Murgh</b>                                                                                                                                                                                        | <b>£8.95</b> |
| Boneless spring chicken cooked in a karahi (wok) with garlic, fresh traditional herbs & spices.                                                                                                            |              |
| <b>Achari Chicken</b>                                                                                                                                                                                      | <b>£8.95</b> |
| Chicken breast marinated in yoghurt then cooked in onions, tomatoes, garlic, ginger, aniseed and onion seeds and garnished with coriander                                                                  |              |
| <b>Aloo Bukhara Chicken</b>                                                                                                                                                                                | <b>£8.95</b> |
| Chicken marinated in spices and yoghurt then cooked with plums, garlic, ginger tomatoes and bay leaf garnished with fresh ginger and coriander.                                                            |              |
| <b>Nawaabi Murgh</b>                                                                                                                                                                                       | <b>£8.95</b> |
| Diced chicken cooked in a balti to enhance the flavour of a delicately spiced chef's special sauce. Cooked with fresh tomatoes, ginger garlic and hint of yoghurt.                                         |              |
| <b>Butter Chicken</b>                                                                                                                                                                                      | <b>£8.95</b> |
| As the name suggests, the chicken is cooked and surrounded by an ocean of creamy sauce consisting of delicate herbs & spices, garlic, ginger and a touch of cream and the main ingredient butter.          |              |
| <b>Balti Garlic Chilli Chicken</b>                                                                                                                                                                         | <b>£8.95</b> |
| Chicken cooked in chef's special masala sauce with fresh garlic, green chillies & coriander                                                                                                                |              |

### LAMB

|                                                                                                                                                                 |              |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Lamb Haandi</b>                                                                                                                                              | <b>£9.95</b> |
| A Punjabi speciality cooked in a Haandi pot on low heat allowing the natural flavours to remain sealed in the dish.                                             |              |
| <b>Nawaabi Lamb</b>                                                                                                                                             | <b>£9.95</b> |
| Cubes of lamb cooked in a delicately spiced chef's special sauce. Cooked with fresh onions, tomatoes, garlic, ginger and a hint of yoghurt.                     |              |
| <b>Karahi Gosht</b>                                                                                                                                             | <b>£9.95</b> |
| Chunks of lamb marinated in a garlic & ginger sauce, then pot roasted with fresh tomatoes, cumin seeds, bayleaf, cardamom, spices & herbs                       |              |
| <b>Achari Lamb</b>                                                                                                                                              | <b>£9.95</b> |
| Boneless lamb marinated in yoghurt, cooked with fresh onions, tomatoes, garlic, ginger, aniseed and onion seeds. Garnished with fresh coriander.                |              |
| <b>Aloo Bukhara Lamb</b>                                                                                                                                        | <b>£9.95</b> |
| Lamb marinated in a special spiced yoghurt, then cooked with delicious plums, ginger, garlic, tomatoes and bayleaf. Garnished with fresh ginger & coriander.    |              |
| <b>Lamb Hyderabad</b>                                                                                                                                           | <b>£9.95</b> |
| A distinct rich dish cooked with a traditionally Hyderabad blend of spices and herbs, coriander, cream, yoghurt, tomatoes, garlic, ginger, bay leaf and cloves. |              |
| <b>Balti Garlic Chilli Lamb</b>                                                                                                                                 | <b>£9.95</b> |
| Lamb cooked in chef's special masala sauce with fresh garlic, green chillies & coriander                                                                        |              |

### VEGETARIAN

|                                                                                                                        |              |
|------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Tarka Dall V</b>                                                                                                    | <b>£8.95</b> |
| Lentils cooked in a spicy sauce with herbs.                                                                            |              |
| <b>Bhindi Rogan Josh V</b>                                                                                             | <b>£8.95</b> |
| Okra cooked with mild spices, herbs, tomatoes, green peppers and onions                                                |              |
| <b>Shahi Paneer V</b>                                                                                                  | <b>£8.95</b> |
| Soft cheese with mild spices and cream                                                                                 |              |
| <b>Dall Makhani V</b>                                                                                                  | <b>£8.95</b> |
| Lentils cooked with cream and mild spices in a sauce.                                                                  |              |
| <b>Karahi Palak Paneer V</b>                                                                                           | <b>£8.95</b> |
| Fresh spinach leaves & soft cheese cooked with onions, tomatoes, ginger, methi leaves & garnished with fresh coriander |              |
| <b>Mushroom Aloo Rogan Josh V</b>                                                                                      | <b>£8.95</b> |
| Mushroom & potatoes cooked with herbs, spices & tomatoes                                                               |              |

## TANDOORI

|                                                                                                                                          |               |
|------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Tandoori Mix Grill</b>                                                                                                                | <b>£10.95</b> |
| An assortment of chicken tikka, lamb chops, fish masala & seekh kebab. <i>Served with pilau rice &amp; sauce on a hot sizzler plate.</i> |               |

### BALTI

These dishes originate from the Punjab region. The main ingredients of a Balti dish are fresh onions, green peppers, tomatoes, garlic, ginger, cumin and fresh coriander with our usual traditional balti herbs and spices.

Each Balti dish has its own unique and distinct cooking style.

The Balti is a versatile dish which can be prepared in any food combination.

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| <b>Balti Chicken</b>             | <b>£8.95</b>  |
| <b>Balti Lamb</b>                | <b>£9.95</b>  |
| <b>Balti Chicken Tikka</b>       | <b>£8.95</b>  |
| <b>Balti Chicken &amp; Keema</b> | <b>£9.95</b>  |
| Minced Lamb                      |               |
| <b>Balti Chicken Palak</b>       | <b>£8.95</b>  |
| Spinach                          |               |
| <b>Balti Lamb Palak</b>          | <b>£9.95</b>  |
| Spinach                          |               |
| <b>Balti Chicken Paneer</b>      | <b>£8.95</b>  |
| Cheese                           |               |
| <b>Balti Lamb Paneer</b>         | <b>£9.95</b>  |
| Cheese                           |               |
| <b>Balti Keema</b>               | <b>£9.95</b>  |
| Minced Lamb                      |               |
| <b>Nawaabi Balti</b>             | <b>£10.95</b> |

An exciting combination of chicken, lamb & king prawns.

**Balti King Prawn Tikka**

**Balti Sabzi V**

Mix Vegetables

**Balti Aloo Chana V**

Potatoes & chickpeas

**Balti Palak Paneer V**

Spinach & soft cheese

**Balti Muttar Paneer V**

Peas & soft cheese

**Balti Mushrooms V**

**Balti Bengun V**

Aubergine

**Balti Aloo Gobi V**

Potatoes & cauliflower

### FAVOURITES

The following curries are cooked using a wide selection of traditional herbs and spices. With each dish cooked to order, strengths can be adjusted to suit individual requirements.

**Chicken, Lamb, Keema or Vegetables at £8.95 each**

|                                                                                                                |
|----------------------------------------------------------------------------------------------------------------|
| <b>Makhani</b> (Mild to Medium) Cooked with fresh double cream, herbs and spices.                              |
| <b>Korma*</b> (Mild) A creamy dish cooked with fresh cream, sultana, coconut and almonds and herbs and spices. |
| <b>Masala</b> (Medium) A spicy dish with garam masala, tomatoes & coriander.                                   |
| <b>Dopiaza</b> (Medium) A popular dish cooked with spices, herbs and lots of onions.                           |
| <b>Rogan Josh</b> (Medium) Cooked with spices, herbs, tomatoes, green peppers & onions.                        |
| <b>Jalfrezi</b> (Medium) Cooked with onions, peppers and selected spices.                                      |
| <b>Madras</b> (Hot) A highly spiced curry with spices and lots of chillies.                                    |
| <b>Dansak</b> (Sweet & Sour) Cooked with mild spices, pineapple and lentils.                                   |
| <b>Kashmiri</b> (Mild) Cooked with pineapple, banana, fresh cream, lychees & very mild spices & herbs.         |
| <b>Bhuna</b> (Medium) A popular dish cooked with spices, tomatoes, garlic and ginger.                          |
| <b>Curry Dishes</b> (Medium) A selection of traditional herbs & spices.                                        |

### BIRYANI

Specially flavoured Basmati rice cooked with traditional herbs & spices, then served with a delicious vegetable sauce. An ancient Persian delicacy

|                                             |              |
|---------------------------------------------|--------------|
| <b>Chicken Biryani</b>                      | <b>£9.95</b> |
| <b>Lamb Biryani</b>                         | <b>£9.95</b> |
| <b>Sabzi Biryani V</b>                      | <b>£9.95</b> |
| Cooked with mixed vegetables, herb & spices |              |

## VEGETARIAN SIDE DISHES

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|------------------------------------------------------------------------------------------------|--------------|
| <b>Palak Aloo V</b>                                                                            | <b>£5.95</b> |
| Spinach, potatoes cooked with herbs and spices.                                                |              |
| <b>Palak Paneer V</b>                                                                          | <b>£5.95</b> |
| Spinach, soft cheese cooked with medium hot herbs and spices.                                  |              |
| <b>Mushrooms V</b>                                                                             | <b>£5.95</b> |
| Fresh mushrooms cooked in a masala sauce with tomatoes, onions and spices.                     |              |
| <b>Bhindi V</b>                                                                                | <b>£5.95</b> |
| Fresh okra cooked with onions in a smooth rich sauce with herbs and spices.                    |              |
| <b>Tarka Dall V</b>                                                                            | <b>£5.95</b> |
| Lentils cooked in a spicy sauce with herbs.                                                    |              |
| <b>Chana Masala V</b>                                                                          | <b>£5.95</b> |
| Kabli Chana (chickpeas) cooked in a dry sauce with ginger, garlic, tomatoes, herbs and spices. |              |
| <b>Muttar Paneer V</b>                                                                         | <b>£5.95</b> |
| A mild sauce with soft cheese and peas.                                                        |              |
| <b>Bombay Aloo V</b>                                                                           | <b>£5.95</b> |
| Specially prepared potatoes cooked with herbs and spices.                                      |              |
| <b>Aloo Gobi V</b>                                                                             | <b>£5.95</b> |
| Lightly spiced potatoes & cauliflower with herbs.                                              |              |

## ACCOMPANIMENTS

### RICE DISHES

|                                                                                                       |              |
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| <b>Pilau rice</b>                                                                                     | <b>£3.25</b> |
| <b>Boiled Basmati rice</b>                                                                            | <b>£2.95</b> |
| <b>Lemon rice</b>                                                                                     | <b>£2.95</b> |
| <b>Chapati</b>                                                                                        | <b>£0.95</b> |
| Dry roasted unleavened bread made from wheatflour, slightly salted & cooked on atawa (flat pan).      |              |
| <b>Tandoori roti</b>                                                                                  | <b>£1.20</b> |
| As chapatias, dry roasted unleavened bread made from wheatflour but larger and cooked in a clay oven. |              |
| <b>Peshwari Naan*</b>                                                                                 | <b>£3.50</b> |
| Naan filled with almonds, sultanas, pistachio nuts & pineapple.                                       |              |
| <b>Garlic Naan</b>                                                                                    | <b>£3.50</b> |
| Naan filled with fresh garlic.                                                                        |              |
| <b>Garlic &amp; Coriander Naan</b>                                                                    | <b>£3.50</b> |
| <b>Naan.</b>                                                                                          | <b>£2.50</b> |
| Naan filled with coriander & cumin seeds.                                                             |              |
| <b>Keema Naan</b>                                                                                     | <b>£3.50</b> |
| Naan filled with mildly spiced mincemeat.                                                             |              |
| <b>Popadom</b>                                                                                        | <b>£0.90</b> |
| <b>Plain Paratha</b>                                                                                  | <b>£2.95</b> |
| Paratha is unleavened bread with rich, flaky layers, similar to griddle bread                         |              |
| <b>Stuffed Paratha</b>                                                                                | <b>£3.50</b> |
| A paratha cooked with either mincemeat, aloo or mixed vegetables                                      |              |
| <b>Raita (Yoghurt).</b>                                                                               | <b>£1.50</b> |
| Yoghurt flavoured with a hint of cucumber & mint.                                                     |              |
| <b>French Fries</b>                                                                                   | <b>£2.95</b> |
| <b>Fresh Green Salad</b>                                                                              | <b>£2.25</b> |
| <b>Pickle tray</b>                                                                                    | <b>£2.25</b> |
| A selection of onion, mango & mint chutneys                                                           |              |

### DRINKS

|                                   |              |
|-----------------------------------|--------------|
| <b>Cobra (large) {660ml}</b>      | <b>£5.00</b> |
| <b>Cobra (small) {330ml}</b>      | <b>£3.00</b> |
| <b>Kingfisher {small} {330ml}</b> | <b>£3.00</b> |
| <b>Coke (1.5ltr)</b>              | <b>£4.50</b> |

Other drinks available please ask.

*Dishes can be adjusted to suit individual requirements i.e. strength. We appreciate that you would like your meal brought to you in the earliest possible time, but in order to maintain freshness, all dishes are cooked to order and a slight delay is inevitable, so your patience will be most appreciated.*

**All major credit and debit cards accepted.**

**\* Contains nuts V Suitable For vegetarians**

WE DELIVER TO MOST SURROUNDING AREAS INCLUDING: PUDSEY, DRIGHLINGTON, TONG VILLAGE, MORLEY, BIRSTALL, UPPER BATLEY, WYKE, LOW MOOR, WIBSEY, ODSAL TOP, HOLME WOOD, EAST / WEST BOWLING, EAST BIRELY, GOMERSAL, TYERSAL & BIRKENSHAW, GILDERSOME, MORLEY, FARNLEY & NEW FARNLEY.